



## VALENTINE'S

2018

PRIX FIX 3 COURSE

\$45 PER PERSON OR A LA CARTE

(Beverage not included)

### FIRST COURSE

#### CRAB RAVIOLI

Dungeness crab, house-made pasta, mascarpone cheese,  
chives, tomato cream sauce

15

#### SMOKED SALMON CHOWDER

Hot smoked Salmon, pepper bacon, corn, potatoes,  
cream, mixed herbs, crostini

bowl 10 / cup 7

#### BEEF TARTARE\*

Diced beef, charred mustard seed dijon, fried capers, diced  
red onion, arugula, raw egg yolk, crostini

15

### ENTREES

#### MIXED MUSHROOM GNOCCHI

Local mixed mushrooms, baby spinach, house-made potato  
gnocchi, truffle butter, grated reggiano

26

#### SOY LIME GLAZED AHI TUNA\*

Soy and lime glazed pepper crusted Ahi tuna,  
fried risotto cake, steamed bok choy,  
house made Thai yellow curry

29

#### LAMB CHOPS\*

Two 4oz. Grilled Lamb chops,  
goat cheese potato croquette, wilted spinach,  
dijon mustard cream sauce

28

### DESSERTS

#### HUCKLEBERRY, RED VELVET ICE CREAM CAKE WITH CHOCOLATE GANACHE

Northwest huckleberry semifreddo, red velvet cake,  
chocolate ganache, mixed berries

10

### FROM THE BAR

#### DOMAINE CHANDON BRUT

Glass / 10 Bottle / 50

\* Consuming foods that are raw or undercooked

may increase your risk of foodborne illness, especially if you have certain medical conditions.